

GENERAL  ELECTRIC

# Stratoliner

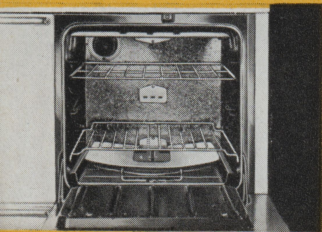
MODEL DD2-F1





# GENERAL ELECTRIC

# *Stratol*



**Tripl-Oven. 3 Ovens in 1**—Bakes, broils, roasts. Fast, automatic pre-heat. Master oven for capacity cooking. Speed oven, for one-shelf oven cooking. Waist-high Speed Broiler for charcoal-type broiling. Calrod\* units throughout.

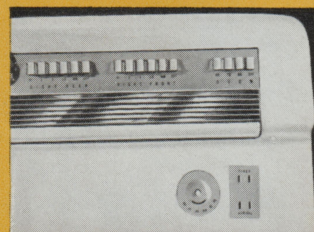
\*Trade-mark Reg. U. S. Pat. Off.



**Lift-Thrift Cooker**—Here's extra surface-cooking space . . . Calrod unit is raisable to surface of cooking top. Gives one-third more surface-cooking capacity. With one simple, finger-tip lift, it converts from deep-well unit to surface unit.



**Built-in Pressure Cooker**—Saves time, food, and flavor. Six-quart; sturdy aluminum. For use on surface or deep well. Nonpressure lid provided for normal cooking. The Pressure Cooker can save up to two-thirds the required cooking time.



**Push-button Switches**—A new twist that saves twisting . . . Functional, easy to operate, timesaving. Famous Tel-A-Cook lights glow through clear plastic, finger-fitting buttons to signal what's cooking and at what speed.



# Liner

DD2-F1

## NOW... Extra Convenience in Cooking — General Electric "PUSH-BUTTON" Control

### Specification Features...

#### GENERAL

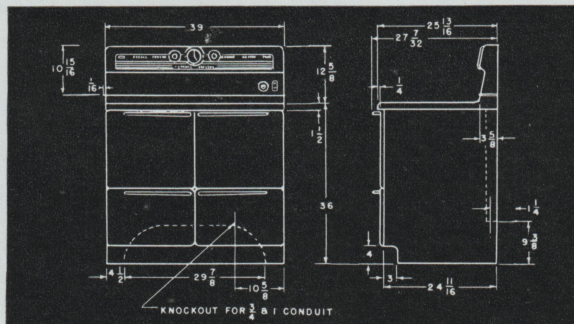
Completely new functional design for maximum convenience in use and care  
De luxe chrome hardware  
Enameled time-and-temperature charts  
Three silver-luster, roller-bearing storage drawers . . . more than three and one-half cu. ft. capacity  
Warming oven . . . warms food, plates and serving dishes  
Rigid, welded, one-piece body . . . porcelain-enamel finish inside and out  
Concealed No-Stain oven vent  
Acid-resistant, one-piece cooking top  
Full-width oven door and drawers  
Counterbalanced oven door . . . ball bearings give featherweight operation . . . less tiring  
Separate, easily replaceable fuse for appliance outlet . . . located at left, inside lower right storage drawer  
Range designed for front servicing  
Compact 39-inch width permits installation in minimum-size kitchen  
Alkali-resistant toe-cove

#### OVEN

Tripl-Oven. 3 ovens in 1 . . . Calrod heating units throughout  
Rounded, ball corners . . . permit easy cleaning  
Nontip, lock-stop, nonoxidizing, bright-finish shelves; one straight, one reversible  
Smokeless-type, easy to clean broiler pan and rack  
Bar-type shelf supports, integral with oven lining . . . long . . . makes cleaning easy  
Automatic, compensated hydraulic oven thermostat . . . range 150 deg. to 550 deg. F.  
Broiler meter and shelf guide  
Automatic oven light  
Calrod Bake Unit . . . porcelain-finish baffle  
Calrod Super Broiler . . . aluminized reflector  
Oven heavily insulated on all six sides . . . provides high efficiency and cool kitchens  
Hi-grade, bright-aluminum oven floor; removable, easy to clean  
Automatic preheat  
Oven automatically timer controlled

#### SURFACE UNITS

Three, 5-heat, Hi-speed Calrod units  
Hi-speed, 5-heat Calrod deep-well cooker  
Built-in, 6-quart Pressure Cooker



Calrod Lift-Thrift (raisable) unit  
Aluminum reflector pans . . . removable for easy cleaning  
Improved, thin Calrod units, hinged for convenient cleaning  
New staking allows coils to expand and contract with heat changes

#### CONTROL PANEL AND BACKSPLASHER

New, high, double-slope . . . easy to see . . . easy to reach  
New, revolutionary "Push-button" switches  
Increased height and improved styling . . . designed for more visibility . . . added safety . . . less effort  
Tel-A-Cook lights in color  
Simplified Automatic Oven Timer  
Minute Timer . . . accurate . . . electric  
Oven Temperature Control  
Two appliance outlets . . . one automatically timed  
Oven temperature indicator light  
Nonglare, fluorescent cooking-surface light . . . protected against clouding from cooking vapors

**OVEN DIMENSIONS**—16 in. wide; 15 in. high; 20 in. deep with door closed

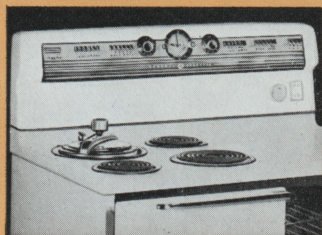
**MAXIMUM CONNECTED LOAD**—11.6 kw.

**APPROXIMATE SHIPPING WEIGHT**—300 lbs.

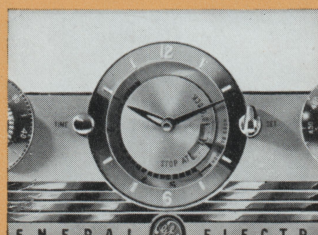
Range for operation on 118/236 volts, a-c, single-phase, 3-wire. For other than standard connections, consult your General Electric retailer. General Electric Company, Appliance and Merchandise Department, Bridgeport 2, Conn.

### SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

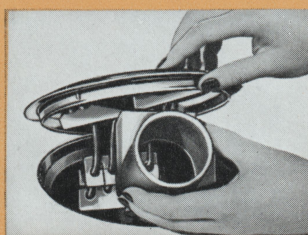
Price: \_\_\_\_\_ Down Payment: \_\_\_\_\_ Monthly Payment: \_\_\_\_\_ Number of Payments: \_\_\_\_\_



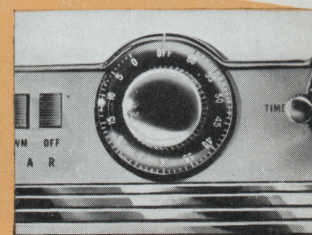
**Control Panel**—New! Double slope! Functional new design gives a new high in convenience for cleaning and accessibility. Lower slope—gleaming porcelain. Upper slope—complete control panel, easy to see, easy to use.



**Oven Timer**—Dinner's ready by itself . . . A silent chef in your kitchen. Turns oven ON and OFF, automatically, with electrical accuracy while you're away. At shoulder height . . . easy to see . . . easy to use. Requires no resetting.



**No-Stain Oven Vent**—Concealed. Removes grease and moisture from oven vapors. Your kitchen walls and curtains stay shiny bright. Keeps oven at proper humidity, for best results. Removable, washes like a dish.

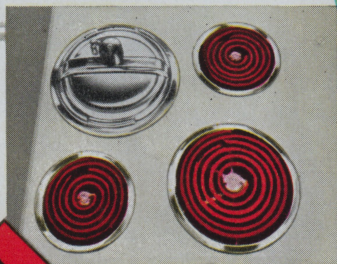


**Minute Timer**—For timing all your cooking operations from one to sixty minutes, with electrical accuracy. You will find it handy to use in timing many, varied kitchen tasks...it will be helpful in timing your laundry too!

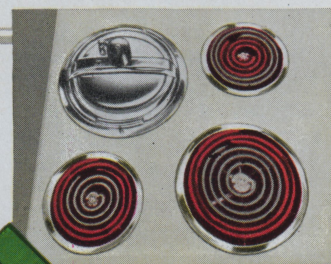
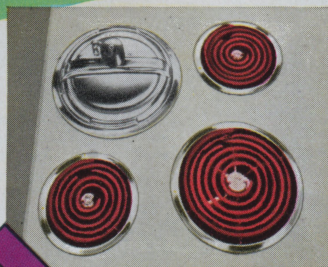


# HOW HI-SPEED CALROD UNITS MAKE G-E "SPEED COOKING" SO SIMPLE

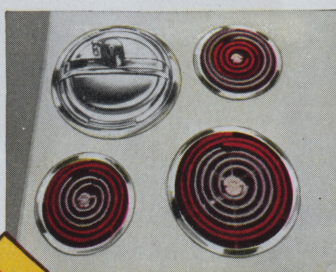
**Here's How Your CALROD Units Work!** . . . This wide range of accurately controlled heat makes G-E "Speed Cooking" so simple that "recipe book" results are at the finger tips of every General Electric Range owner. The latest Calrod units are the best General Electric has produced . . . they have not been surpassed by any units on the market.



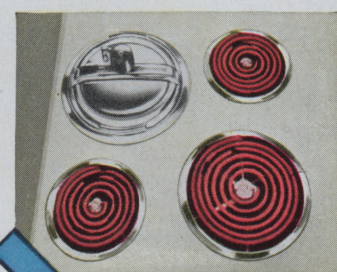
**RED (Hi)** . . . The heat to start your cooking . . . no faster or more economical preheat in electric cooking . . . Brings food quickly to cooking temperature. For recipe book results, "It's start on HI, cook on LO." Both coils ON . . . coils operate at extra-high heat. Tel-A-Cook light signals RED.



**GREEN (Lo)** . . . For all normal cooking . . . maintains steaming, but does not boil away the liquid. Vegetables cook in their own juices, vitamins are saved. Inner coil on right rear and "raisable" units and outer coil on front units ON. Coil gives about one-eighth the heat of HI. Tel-A-Cook light signals GREEN.



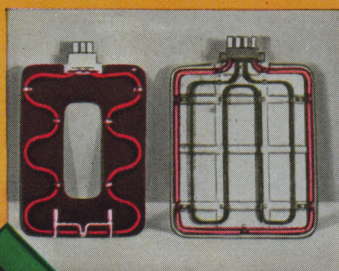
**PURPLE (Third)** . . . the scientifically designed heat for gentle frying and maintaining a rolling boil. Both coils ON . . . coils operate on approximately one-fourth as much heat as HI. Tel-A-Cook light signals PURPLE.



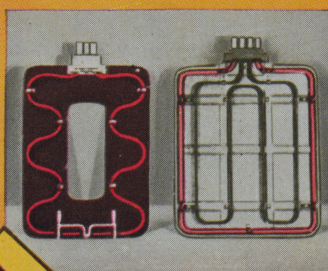
**BLUE (Warm)** . . . A gentle, "holding" heat . . . the heat that keeps dinner piping hot . . . melts chocolate, makes thick sauces, keeps food at serving temperatures. Both coils ON . . . coils give off one-sixteenth heat. Tel-A-Cook light signals BLUE.

## *In the oven, too!* IT'S CALROD UNITS ALL THE WAY!

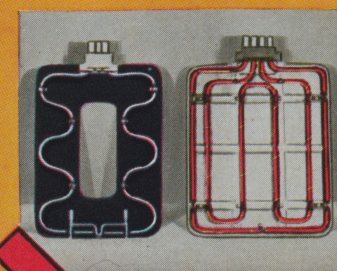
For even-temperature baking or speedy charcoal-type broiling, it's Calrod . . . the heating unit with the electrically controlled, even cooking heat. When you press the button here's what happens:



**GREEN (Bake)** . . . For even-temperature baking, and roasting. An even, controlled heat of high intensity from the lower unit; a slow browning heat from the outer coil upper unit. Tel-A-Cook light signals GREEN.



**YELLOW (Timed Bake)** . . . For use with Automatic Oven Timer. Calrod units operate the same as regular BAKE position. When baking with the Automatic Oven Timer your pies and cakes bake while you're away.



**RED (Broil)** . . . For speedy, charcoal-type broil. Both coils of upper unit operate. Provides charcoal-type broiling without the muss and fuss of charcoal. Gives results you want according to your taste.